THE CROWN

Penn

PRIX FIXE MENU

Two course 18
Three course 22

SMALL PLATES

Minestrone verde soup, gnocchi dumplings, chimichurri dressing *(ve)*

Chilli crab quiche, rocket and radish salad, lemon dressing

Smoked chicken and Parma ham terrine, pickled chilli, sweetcorn relish

MAINS

Pappardelle pasta, asparagus, peas and courgette, lovage pesto, vegan cheese *(ve)*

Smoked mackerel Niçoise, gordal olives, new potatoes, soft Burford Brown egg

Sirloin minute steak, roasted garlic butter, fries

DESSERTS

Confit orange posset, lemon sorbet, Biscoff crumb *(ve)*

Strawberry Eton mess, balsamic strawberries, basil crisp *(v)*

Arctic roll, mint chocolate mousse, yoghurt crisps, popping candy *(v)*

SIDES

Chips / Fries / Onion rings *(ve) + 5.50*

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach *(ve) + 7.50*

Sautéed chard, chilli, lemon dressing *(ve) + 6.50*

Garden salad, heritage tomatoes, pink onions *(ve) + 6*

Adults need around 2000 kcal a day. Please turnover for service charge, allergen and calorie information.

ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!) T&Cs – For full terms & conditions please view our main menu.